

PTO 05-4777

CY=DE DATE=19980305 KIND=A1  
PN=197 36 429\*

SPREAD FOR BREAD MADE OF COLA DRINKS  
[Brotaufstrich aus Cola-Getraenken]

Altvater, Karlheinz

UNITED STATES PATENT AND TRADEMARK OFFICE  
Washington, D.C. July 2005

Translated by: FLS, Inc.

PUBLICATION COUNTRY (10): DE  
DOCUMENT NUMBER (11): 19736429  
DOCUMENT KIND (12): A1  
(13):  
PUBLICATION DATE (43): 19980305  
PUBLICATION DATE (45):  
APPLICATION NUMBER (21): 19736429.2  
APPLICATION DATE (22): 19970821  
ADDITION TO (61):  
INTERNATIONAL CLASSIFICATION (51): A 23 L 1/48  
DOMESTIC CLASSIFICATION (52):  
PRIORITY COUNTRY (33):  
PRIORITY NUMBER (31):  
PRIORITY DATE (32):  
INVENTOR (72): Altvater, Karlheinz  
APPLICANT (71): Altvater, Karlheinz  
TITLE (54): SPREAD FOR BREAD MADE OF COLA  
DRINKS  
FOREIGN TITLE [54A]: Brotaufstrich aus Cola-  
Getraenken

### Description

The spread for bread made of cola drinks of different types has a content of sugar, pectin, dextrose and tartaric acid.

The invention pertains to a spread for bread based on cola drinks and a process for the production thereof.

Jams, marmalades or jellies are as a rule produced from fruits or fruit juices; in the following, the superordinate term "spread for bread" will be used. Jams are preparations that can be spread which consist of sugar types and fruit pulps (pulpy masses consisting of coarser particles). According to the jam regulation, particular fruits (e.g., apples, tomatoes) may not be used for the production of jams; their market share of spreads for breads is approx. 80%.

Marmalades must be produced from citrus fruits; gelling is done using pectin (chains of 1,4- $\alpha$ -glycosidic bonded galactouronic acid units, which are partially esterified); additions of tartaric acid and/or lactic acid are known. Jellies are created by the cooking of fruits and subsequent separation of the pectin-containing juice under the addition of sugar; the pectin can also be added separately (e.g., for pears or cherries); commercially, pectin-containing sugar ("preserving sugar") is also available. Known additives include citric acid.

For many years, jellies based on grape juice or wine have been known, which can be produced in different manners directly by the user, or also in greater quantities - for example by winegrowers.

The main components thereby are grape juice or wine, sugar and pectin.

Additionally, there has been no shortage of attempts to convert other beloved drinks into a usable form, which do not correspond to the common forms available. In DE-U 29605552, for example, a luxury foodstuff and food (e.g., frozen material) is described, the main component of which is beer; but no mention or suggestion for a spread for bread or comparable area of application is made.

Even ice cream made of frozen cola drinks has already been marketed, which is primarily presented as the frozen form of soda without the carbonic acid.

The task of the present invention is to make a spread for bread available which has the taste of cola.

The invention provides a spread for bread with a content of at least one water-containing drink, binding agents and sugar. The spread for bread according to the invention contains a cola drink.

Under cola drinks, known caffeine free and caffeine containing varieties are to be understood, which in the most well known form ([sic-no closing parenthesis] caffeine containing such as Coca Cola ® or Pepsi Cola ® containing approx. 60 to 250 mg caffeine per liter and up to 700 mg phosphoric acid with a sugar portion of 10 to 11%; the coloring is done with caramel coloring. Additionally, however, caffeine free and/or reduced calorie (i.e., containing sugar substitutes) forms can also be used. Under the term cola drinks,

mixtures with other sodas should also be understood. The binding agent (gelling agent) is in particular pectin; other binding agents, e.g. those based on polysaccharide or mixtures can also be used. For sugars, in addition to (beet or cane) sugar, glucose, fructose, maltose and other types should be included, which can be partially or completely replaced by sugar substitutes (e.g., acesulfame K or saccharine) for the reduction of calories. As additional sugars, organic acids, in particular hydroxycarbonic acids, such as tartaric, lactic, or citric acids, in particular tartaric acid, can be included.

Preferably, the spread for bread according to the invention contains a composition of (a) cola drink, (b) (beet or cane) sugar, (c) pectin, (d) dextrose (glucose) and (e) tartaric acid. The weight part of components (a) and (b) lies approximately in the order of magnitude of 2:1, but can also lie in the range of 3:1 to 1:1; the weight part of components (c) to (e) each lie in particular at 0.001 to 0.01 weight parts per 1 weight part of the sum of components (a) and (b). The latter named quantity ratios are the preferred instructions, which can be shifted up or down - depending on the type of the cola drink - and fall above or below. The water content comes exclusively from the cola drink. This preferred composition has the particular advantage that the spread for bread keeps well, so that the addition of special preservatives can be omitted. In normal storage conditions, the shelf life is at least 1 year.

The spread for bread according to the invention is particularly produced as follows:

The cola drink is input, and either before heating, during heating to boiling or upon boiling the other components (except for (b)) are added; after boiling a short time, the sugar is added and the substance, still hot, is filled into containers.

Practical taste tests show that the spread for bread according to the invention is pleasantly received by the consumer. By a balanced composition, even special flavor demands can be met.

#### Patent Claims

1. Spread for bread containing at least one water-containing drink, binding agent and sugar, thereby characterized that it contains a cola drink.

2. Spread for bread according to Claim 1, thereby characterized that it contains pectin as the binding agent.

3. Spread for bread according to Claim 1 or 2, thereby characterized that in addition to (beet or cane) sugar, it contains dextrose.

4. Spread for bread according to one of Claims 1 through 3, thereby characterized that it contains a hydroxycarbonic acid.

5. Spread for bread according to one of Claims 1 through 4, thereby characterized that it contains (a) a cola drink, (b) (beet or cane) sugar, (c) pectin, (d) dextrose, and (e) tartaric acid.

6. Spread for bread according to Claim 5, thereby characterized that it contains components (a) and (b) in a weight part ratio of 3:1 to 1:1.

7. Spread for bread according to Claim 5 or 6, thereby characterized that it contains components (c) through (e) each at 0.001 to 0.01 weight parts per 1 weight part of the sum of components (a) and (b).

8. Process for the production of the spread for bread according to one of Claims 1 through 7, thereby characterized that the cola drink is input first and heated; before heating, during heating or upon boiling the remaining components - with sugar as the last - are added, boiled a short time and the obtained substance is cooled.